

15 mn de préchauffage pour 45 mn de maintien en température.
 Grâce à leur haute teneur en alliage spécial, les plaques ont une capacité d'accumulation optimale et conserveront individuellement vos plats. Poignées thermoprotectrices. Thermostat de régulation, voyant de contrôle. Disponible en 6 ou 10 plaques chauffantes... Surface utile par plaque : 270 x 150 mm.



DW 106

DW 110

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**CHAUFFE-PLATS ET ASSIETTES
 DISH AND PLATE WARMERS**

15 min. pre-heating to keep dishes warm for 45 min.
 Thanks to their high special alloying content, these keep your dishes warm individually. Thermosetting handles, thermostat, pilot light. 6 or 10 hot plates.
 Plate dimensions: 270 x 150 mm.

DW 106

Kw 0,65 • mm 400 x 215 x 335 • Kg 14

DW 110

Kw 1,3 • mm 400 x 215 x 475 • Kg 25

Fan-forced hot cupboards with double insulated walls to warm quickly and keep warm (130°C) empty plates or garnished food preparation in GN container, without cutting the warm chain. Water tray for humidity control. Features: interior in all stainless steel, thermostat 130°C, fan-forced motor for the perfect spread of heat (2 motors in the HVC 120 GN), double insulated walls and roof magnetic door closing. Delivered with 3 grids, without any GN container.

Enameled tray.

Adjustable shelves.

4 wheels with brake systems.

HVC 60 GN = 60 plates Ø 34 cm or 3 GN 2/3 or 3 grids 330 x 345 mm.

HVC 120 GN = 120 plates Ø 34 cm or 6 GN 2/3 or 3 GN 1/1 on grids 695 x 345 mm.

Great for Square or Round plates !



HVC 60 GN



HVC 120 GN



THERMO-VENTILATEUR / VENTILATOR

HVC 60 GN

Kw 1,5 • mm 425 x 460 x 925 • Kg 3

HVC 120 GN

Kw 3 • mm 800 x 460 x 925 • Kg 45



130°C



3 GN 2/3 (HVC 60) or
 3 GN 1/1 (HVC 120)